Peanut Butter Brownies

Peanut butter brownies tend to be a little thicker and heavier than plain, butterscotch, or chocolate chip. They can be made with either smooth peanut butter, chunky peanut butter, chopped peanuts, or peanut butter chips. Each adds a different flavor or texture. Chunky peanut butter, chips, or chopped nuts will be more difficult to eat. Creamy peanut butter will be smoother and softer. With instant oatmeal included, they make a quick breakfast bar. They can also be crumbled over gluten free, lactose free ice cream for a fun summer treat. Or add a layer of peanut butter frosting after baking. *

*** Do not give peanut butter brownies to a child who has not been tested for peanut allergy.**

Pre Cook Preparation:

- **A. Timer set to the time to begin preparation prior to cooking**
- **B. Timer set for 1 hour later, when meal should be ready to eat**

Meal Adaptations:

Physical Accommodations:

- **Electric mixer, or lightly mix and pour into the pan, allowing the baking process to complete mixing.**
- **Large handled measuring cups and spoons**
- **Large handled mixing spoons**

Visual Accommodations:

- **Easily identifiable labeled ingredients**
- **Long oven mitts**
- **Brightly colored measuring cups, spoons, and bowls**

Potential Food Allergy or Intolerance:

- **Butter (lactose)**
- **Eggs**
- **Flour (gluten)**
- **Peanut butter**
- **Peanuts**
- **Pecans**
- **Sugar (diabetics)**
- **Vanilla Flavor (gluten)**
- **Walnuts**

Meatless Preparation Avoid:

- **Butter**
- **Eggs**
- **Substitute with: _____**

Utensils:

- Measuring cups
- 2 Mixing bowls
- Microwave safe cup
- Spoon
- Toothpick (round)
- Pan: 2.5 quart glass baking pan. ***
  - *** Dark glass bakes quicker, so reduce time.
  - *** Aluminum foil pans also bake differently and may react to acids in certain foods, such as berries.
  - *** Cupcake pans can also be used and will bake at a different temperature and time. This makes it easier to freeze single serve portions. Some recipe sites go into further detail, if needed.

Ingredients:

Meat: None

Vegetables: None

Other ingredients:

- 1 cup baking mix (gluten free).
  - Verify ingredients:
    - 1 teaspoon baking powder
    - 1/4 cup of butter (1/2 stick)
    - 2 eggs
    - 1/2 teaspoon vanilla (gluten free)
- 1 cup of brown sugar
- 1 cup of peanut butter bits, or 1 of the following:
  - 1 cup of chopped peanuts
  - 1 cup of creamy peanut butter
  - 1 cup of smooth peanut butter
- Dash of salt
  - Optional:
    - 1/2 cup of chopped pecans, or
      - 1/2 cup of chopped walnuts

Preparation time: 15 minutes

Preparation:

1. Melt butter in microwave for 20 to 30 seconds.
2. Mix in medium mixing bowl:
   - 1 cup baking mix (gluten free).
     - Verify ingredients:
       - 1 teaspoon baking powder
       - 1/4 cup of butter (1/2 stick)
       - 2 eggs
       - 1/2 teaspoon vanilla (gluten free)

1 cup of brown sugar
1 cup of peanut butter bits, or
1 cup of chopped peanuts
1 cup of creamy, or
1 cup of smooth peanut butter
Dash of salt

3. Grease the bottom of the 2.5 quart glass baking pan lightly with butter.
4. Add to mixing bowl:
   1 cup of peanut butter bits, or 1 of the following:
   1 cup of chopped peanuts
   1 cup of creamy peanut butter
   1 cup of smooth peanut butter
   Optional:
   1/2 cup of chopped pecans, or
   1/2 cup of chopped walnuts
5. Mix thoroughly.
6. Pour into greased pan.
7. Place greased pan in oven at 350 degrees. Set timer for about 13 minutes.
8. Use a clean toothpick to verify doneness of the cookies in the middle and on the edges. It should come out clean.
9. Allow brownies to cool slightly before cutting and removing from the pan.

Cook Temperature: 350 degrees (Varies based on pan choice and elevation for those in the mountains.)
Your temperature here: _____

Cook Time: 20 to 25 minutes, based on pan choice and elevation.
Your bake time here: _____

Servings: About 15

Storage Solutions: Round containers in individual servings
Counter safe: 30 minutes to an hour to cool enough to place in the fridge or freezer
Fridge safe: 3 to 4 days * Per What's Cooking America Storage Chart link in Resources
Freezer safe: 4 to 6 months * Per What's Cooking America Storage Chart link in Resources

Reheat Instructions: (Good for quick thawing).

Microwave: Time and temp may vary.
1. Place in a microwave safe dish (not plastic).
2. Heat until food is warm.
3. Minimum 30 seconds.
Add your microwave time here: _____.